

Your Total Experience Awaits



AIR CULINAIRE
Worldwide®

Redefining In-flight CateringSM



“Air Culinaire Worldwide is redefining business aviation catering globally. Our commitment is to make your total experience simple and enjoyable, from ordering to delivery to dining to invoicing.”



Cliff Smith, CEO



Your global in-flight catering resource
 ready 24 hours a day, 7 days a week.

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Before placing your order, please let us know if anyone in your party has a food allergy. We will do our best to accommodate any special requests and may contact you for further information.

We buy our products fresh and locally sourced; some items have limited availability throughout the year. Existing favorites are still available, as well as regional specialties.



Your total in-flight catering experience

What if you had an in-flight catering partner you could count on for menu options with everything from box lunches to custom specialty fare, with safe, carefully packaged meals using the freshest local ingredients – even at the last minute, wherever you travel? What if your passengers and crew have specific dietary requirements but crave variety?

The menu on the following pages is available at each of our three London kitchens but is just a sample of the many different customized menus we offer, all prepared specifically for you. Need some other selections? Our executive chefs will work with you to develop customized menus to meet the unique culinary, dietary and cultural requirements of your passengers and crews. From suggestions for multi-leg international trips, to recommendations on local cuisine and regional specialties, our executive chefs will help you delight your passengers and crew.

At Air Culinaire Worldwide, we know great food is only half the story. Learn how we can ensure your total in-flight catering experience is simple and enjoyable on page 28 of this menu or visit us on the web at www.airculinaireworldwide.com.

Breakfast

The best of days always start with breakfast. Taking time to fuel the body and mind with a fresh and wholesome meal will give you an advantage that will last all day.

- **English Breakfast** – omelette or scrambled eggs, grilled back bacon, grilled link sausage, farmhouse potatoes, sauteed mushrooms and sea salt baked tomato
- **American Breakfast** – omelette or scrambled eggs, crispy bacon, hash browns and sauteed mushrooms
- **Bakery Selection** – large croissant, danish and muffin with unsalted butter and preserves
- **Healthy Breakfast** – muesli with blueberries, Greek yoghurt and seasonal berries
- **Continental Breakfast** – sliced cheeses and charcutiere, sliced fresh fruit, yoghurt and assorted artisan rolls
- **NY Breakfast** – freshly toasted bagel with Lox, cream cheese, capers, onions, sliced tomato and lemon

Build Your Own Hot Breakfast

Eggs: omelette or scrambled eggs, poached, fried or egg white omelette

Bacon: grilled bacon, crispy American style bacon or turkey bacon

Sausage: pork, beef, chicken or turkey

Potato: hash browns, farmhouse style, sauteed

Tomato: grilled, baked with sea salt and crushed black pepper

Vegetable: sauteed mushrooms, Heinz original baked beans, grilled peppers and courgettes

Pancakes: American style pancakes and maple syrup or French crepes with fruit compote and mascarpone

Build Your Own Cold Breakfast

Sliced Cheeses

Yoghurt – fruit, vanilla, natural, Greek, soya

Butter Piece

Assorted Continental Meats

Large Danish Pastry or Large Croissant

Individual Pots of Preserves

Seasonal Sliced Fresh Fruits

Muesli and Seasonal Berries

Individual Pots of Honey





Displays

- **Executive Sandwiches** – a selection of deep filled sandwiches (*two rounds per person*)
- **Executive Cheese** – selection of six of the best seasonal British cheeses chosen to complement each other, served with walnuts, apricots, celery and crackers
- **Vegetable Crudites** – freshly cut crisp vegetables with a selection of dips
- **Antipasti** – selection of cured meats, mozzarella, vegetables and flat breads with olives and chutney
- **Reuben** – pastrami, jarlsberg cheese, dill pickle and dijon mustard on rye

A La Carte Sandwich Selections

Small batch, hand crafted breads and rolls, with freshly sliced meats and cheeses to elevate the hand held meal, we call the sandwich.

- **Honey Baked Ham and Mature Cheddar Cheese**
- **Roast Chicken** - with salad and mustard mayonnaise
- **Free Range Egg Mayonnaise** - with micro cress
- **Smoked Scottish Salmon and Cream Cheese** - with fresh lemon and cracked black pepper
- **Yellow Fin Tuna** - with mayonnaise and cucumber
- **Roast Beef and Horseradish**
- **Traditional Club Sandwich** – filled with chicken, bacon, egg, cheese (*vegetarian option available*)

All of the above can be served on white, wholemeal, granary, baguette, or wraps

Chef's Selection of Canapes

Assorted Meat/Fish and Vegetarian Canapes (*recommended 5 pieces per person*)

Sushi/Sashimi

Our chef recommends five pieces per person. Please allow six hours notice.

A choice of: Nigiri, Sashimi, Temaki, Uramaki, Futomaki, Gunkan, Hosomaki, Kushiyaki

Appetizers

Our chef has suggested the following hot appetizers designed to be served as part of a full meal or part of a lighter option

- **Mini Chicken Filo** – chicken fillo with lime
- **Spiced Lamb Empanadas** – tagine spiced lamb wrapped in a Lebanese pastry
- **Spinach and Feta Parcels** – crispy parcels of barrel aged feta and baby spinach with light spices
- **Filo Shrimp** – jumbo shrimp wrapped in layers of filo pastry deep fried and served with a sweet chile dip
- **Sticky Ribs and Spicy Wings** – served with a blue cheese and barbeque dip

Soups

- **Chunky Tomato Soup** - finished with a pesto cream
- **Leek, White Onion and Potato Soup** - with chives
- **Classic Minestrone Soup** - finished with a parsley emulsion
- **West Coast Seafood Chowder** - with chervil and dill
- **Lobster Bisque** - finished with double cream and brandy (*optional*)
- **Carrot and Coriander** - finished with coriander and double cream
- **Seasonal Garden Vegetable Soup** - served with a fresh herb crouton
- **French Onion Soup** - served with cheesy croutons and grated parmesan





Main Course Salads

These salads are designed to be served as a lighter option. Our chef has suggested pairings to enhance the dish. *All salads can be ordered as a side portion.*

- **Caesar Salad** – with your choice of - oven roasted chicken breast, blackened salmon, garlic infused medallions of beef, or tiger prawns
- **Arugula Salad** – with pine nuts, shaved parmesan, sundried tomatoes and balsamic vinaigrette, chef suggested pairing: lemon and herb marinated chicken supreme.
- **Salad Niçoise** – with seared yellow fin tuna and red wine vinaigrette
- **Greek Salad** – feta cheese, sundried tomatoes, red onions, black olives, peppers and olive oil, chef suggested pairing: garlic and rosemary grilled lamb chops
- **Culinaire Salad** – broccoli, olives, chick peas, sun-dried tomatoes, roasted seeds, palm hearts and lemon dressing, chef suggested pairing: grilled honey-soaked goat cheese
- **Green Salad** – fresh green leaves with cherry tomatoes, cucumber, bell peppers and radish, chef suggested pairing: delice of poached Scottish salmon and new potatoes
- **Shaved Fennel, Orange and Walnut Salad** – this salad works perfectly with a redcurrant glazed breast of duck
- **Cobb Salad** – with egg, ham and sliced turkey, honey and mustard dressing

Vegetarian and Pasta Options

- **Eggplant Parmigiana** – baked eggplant with a spicy tomato sauce and mozzarella cheese
- **Wild Mushroom Risotto** – risotto with wild mushrooms, white wine and mushroom bouillon, shaved aged parmesan
- **Tortellini with Spinach** – spinach tortellini, sage cream sauce, sundried tomato, parmesan crisps
- **Penne Arrabiatta** – penne with chunky and spicy tomato sauce, basil, shaved aged parmesan
- **Gnocchi Al Pesto** – potato gnocchi with basil and garlic pesto, green beans and virgin olive oil
- **Linguini with Smoked Salmon** – salmon, creamy white wine sauce and chives
- **Spaghetti Bolognese** – with grated parmesan
- **Lasagne** – layers of minced beef or slow roasted vegetables (for a vegetarian option) in a creamy bechamel sauce and parmesan cheese

Design Your Own Entree

Meats

Fillet of Beef
Rack of Lamb
Veal Escalope
Whole Rotisserie Chicken

Grilled Ribeye Steak
Grilled Lamb Chops
Pork Chops

Chicken Breast
Pan-Fried Duck Breast
Confit of Duck Legs

Fish and Seafood

Fillet of Seabass
Yellow Fin Tuna
Grilled Jumbo Shrimp (6 per portion)

Scottish Delice of Salmon
Line Caught Cod Loin

Grilled Whole Dover Sole
Poached or Grilled Lobster

All meats, fish and seafood can be cooked to your liking. Other varieties of fish are available on request.

Suggested Sauces

Peppercorn
Hollandaise
Beef Jus
Bearnaise
Arrabiatta

Creamy Mushroom
Rich Onion Gravy
Red Wine and Shallot
Cafe Au Lait
Herb Butter

Pan-Fried Chicken Jus
Seafood Cream
White Wine and Herb Cream
Provencale

Suggested Sides

Herb New Potatoes
Cauliflower Mornay
Pasta
Wild Rice
Gratin Dauphinoise
Horseradish Mashed Potatoes
Creamy Mashed Potatoes

Roasted Potatoes
Green Beans
Jasmine Rice
Snow Peas
Hash Brown Potatoes
Broccoli
Glazed Carrots

Sauteed Mushrooms
Grilled or Steamed Asparagus
Basmati Rice
Fresh Creamed or Steamed Spinach
Chef Selection of Seasonal Vegetables
Oven-Roasted Mediterranean Vegetables





A Taste of Britain

A selection of dishes prepared in the traditional methods to bring you a true taste of Britain

- **Pan-Fried Lamb Cutlets** – served with heirloom tomatoes filled with a pea and mint puree, asparagus and served with a leek and onion potato cake and redcurrant jus
- **Supreme of Pot Roast Free Range Chicken** – with a lemon thyme jus served with a braised potato fondant and root vegetables
- **Loin of Line Caught Cod with a Crab and Herb Topping** – served with crushed new herb potatoes and cheddar cheese crisps
- **Bangers and Mash** – cumberland sausages with creamy mash potatoes and caramelised red onion sauce
- **Scottish Salmon and Dill Fishcakes** – served with wilted greens and a chunky homemade tartare sauce
- **Irish Stew** – with cabbage and new potatoes
- **Braised Beef and Guinness Pie** – served with mashed potatoes and braised root vegetables
- **Traditional Shepherd's Pie** – slow cooked minced lamb in a rich gravy topped with creamy mashed potato and baked until crisp

Other Popular Dishes

Lebanese

Cold Meze

- Houmous with Arabic Bread
- Tabbouleh
- Moutabel
- Stuffed Vine Leaves
- Fatoush

Hot Mezze

- Falafel
- Kebbah
- Mixed Grill
- Samboussek
- Haloumi Meshwi

Indian

- Tandoori King Prawns
- Chicken Tikka
- Grenn Marsalla with Lamb or Chicken
- Goan Fish Curry
- Murgi Marsalla - (*mix of chicken and lamb with chilli*)
- Haash Jalfrezi (*duck*)
- Saag Bhaji
- Panir Tikka Masala

Thai

- **Gaeng Dang** - red thai beef curry
- **Gai Phad Gra Prao** - chicken with long beans, chili and basil
- **Pad Bai Ho Ra Pa** - stir-fry duck with garlic and sweet basil
- **Pla Raj Prig** - fried sea bass with chilli sauce
- **Pad Thai** - stir-fry rice noodles with prawns, peanuts and vegetables
- **Phad Gra Paow Hed** - stir-fry bean curd with garlic, mushrooms and holy basil

Around the World Classics

Our chef has made the following suggestions to give you a very classic trip around the culinary world

Starter

- **Caprese** - heritage tomato and ripped buffalo mozzarella with an aged balsamic syrup and micro leaf salad
- **Smoked Scottish Salmon** - with lemon and cracked black pepper
- **Cheese and Ham Tart** - with a mescaline salad and vinaigrette dressing
- **Jumbo Shrimp** - with spicy cocktail sauce

Main Course

- **Beef Bourguignon** - with braised rice
- **Chicken Tagine** - with vegetable cous cous
- **Veal Gordon Bleu** - served with olive oil mash and spinach
- **Beef Stroganoff** - with pilaf rice
- **Chicken Pot Pie** - with garden vegetables in a rich chicken gravy





Desserts

- Fresh Sliced Seasonal Fruits and Seasonal Berries
- Apple, Sultana Lattice Pie
- Creme Brulee
- Baked New York Style Cheesecake
- Fresh Fruit Tart
- Rich Chocolate Fudge Cake
- Chocolate Brownie
- Classic Individual Lemon Tart - with raspberry coulis
- Mini Cake and Dessert Selections - served with a berry garnish (*5 per portion*)
- Sticky Toffee Pudding - with toffee sauce

Dessert Sauces

- Creme Fraiche
- Vanilla Sauce
- Custard
- Berry Coulis
- Fruit Compote
- Clotted Cream
- Toffee Sauce

Ice Cream

100ml/500ml

- Haagen Dazs Cookies and Cream
- Haagen Dazs Vanilla
- Haagen Dazs Strawberries and Cream
- Haagen Dazs Belgian Chocolate
- Haagen Dazs Pralines and Cream

Regional Selections

Available through October 2015

Aspen	12
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Denver	16
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New York / New Jersey	20
Northern California: Bay Area	21
Paris	22-23
Seattle	24
South Florida	25
Tampa	26
Washington, D.C.	27



Available through October 2015

General Manager Lauro Gonzalez and his culinary team invite you to try some of their favorite local creations.

Breakfast

Ashley Omelet

MouCo "Ashley" ash rind cheese, wild mushroom, spinach, corned beef hash, Texas toast

Bananas Foster Pancakes

Maple-pecan pancakes, whipped cream

Sandwiches

Colorado Elk Bratwurst Sub

Caramelized onions and peppers, spicy mustard, housemade potato chips

Roaring Fork Trout Po-Boy

Chipotle remoulade, jicama slaw, onion rings

Salads

Heirloom and Burrata Caprese Salad

Fig balsamic glaze, herbed brioche crostini

Aspen Chop Salad

Salami, radishes, cucumbers, tomatoes, chickpeas, green onions, mozzarella, green olives, Greek dressing

Soup

Coconut-Ginger Butternut Squash Soup

Crema fresca, fried shallots, sourdough croutons

Smoked Jalapeno and Pancetta Lentil Soup

Grilled pita points

Snack / Appetizer Trays (Cold)

Seared Wagyu Canapes

Emma Farms Wagyu beef, horseradish cream, onion jam, arugula

Shrimp and Mango Ceviche*

Chili-lime dusted tortilla chips

Snack / Appetizer Trays (Hot)

Prosciutto Wrapped Grilled Quail

Jalapeno stuffing, plum BBQ sauce, orange carrot slaw

Tender Belly Flatbread

Tender Belly Bacon lardons, queso fresco, mozzarella, roasted tomato-guajillo pepper aioli

Entrees

Aspen Pine Pick Braised Short Ribs

Roasted corn, broccolini, braised reduction sauce

Free-Range Slow-Roasted Sumac Chicken

Farro and corn salad, roasted root vegetables

Crab Crusted Sea Bass

Haystack Mountain Cheese croquette, asparagus, citrus beurre blanc

Colorado Lamb Chops

Avalanche cheddar grits, sauteed spinach, habanero mint jelly

Dessert

Pecan Tart

Patron XO Café whipped cream, creme anglaise

Wild Berry Shortcake

Grand Marnier whipped cream, Aspen Brewing Company Vanilla Rum Porter sauce

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Available through October 2015

General Manager Anthony Frechette and Executive Chef Thomas Romig invite you to try some of their favorite local creations.

Breakfast

Brioche French Toast

Honey-pecan butter

Johnny Cakes

Cornmeal cakes, maple creme fraiche, blueberry syrup

Sandwiches

Knuckle Sandwich

Maine Lobster, Old Bay remoulade, hoagie roll, classic tartar

Cape Cod Chicken Salad

Herb-roasted chicken, dried cranberries, grilled artisan sourdough, Vermont cheddar

Salads

Georges Bank Salad

Georges Bank scallops, baby arugula, hothouse cucumbers, Ward's Farm berries, shaved fennel, goat cheese, bacon mustard maple vinaigrette

Herb Grilled Shrimp Salad

Colossal shrimp, red onions, fennel, grape tomatoes, baby arugula, lemon-oregano vinaigrette

Soup

Tom's Lobster Bisque

Maine lobster, sherry, charred tomato, caviar cream

Roasted Corn and Crab Chowder

Housemade croutons (available without crab)

Snack / Appetizer Trays (Cold)

North End Antipasto Rolls

Lemon/basil scented ricotta, zucchini, prosciutto, charred grape tomatoes, balsamic vinegar

Spicy Crab Avocado Ceviche*

Lump crab, avocado, cilantro, lime, jalapeno, crostini

Snack / Appetizer Trays (Hot)

Rosemary Sage Turkey Sliders

Toasted brioche, Concord Farms cranberry jam

Narragansett Clam Fritter

Old Bay aioli

Entrees

Bacon Wrapped Mushroom Filet

Applewood bacon, wild mushroom stuffing, caramelized pearl onions, port and rosemary reduction, butter-poached new potatoes

Cranberry Stuffed Chicken

Maple Shade Farms chicken breast, cranberry-sage stuffing, roasted butternut squash, herb compound butter

Seared Black Bass

Sauteed spinach, navy beans, buttered saffron lemon broth

Apple Sage Stuffed Pork Chop

Maple Shade Farms bone-in pork chop, roasted yukon potatoes, grilled baby vegetables, maple butter

Dessert

Boston Cream Cannoli

Vanilla custard, dark chocolate

Apple-Rhubarb Pie

Chantilly cream, fried mint

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Available through October 2015

General Manager Debbi Brady and her culinary team invite you to try some of their favorite local creations.

Breakfast

Chi-Town Breakfast Pizza

Egg, bacon, ham, onion, bell pepper, tomato, cheese

Egg Florentine Muffin Cups

Baked eggs, spinach, bacon, Swiss

Sandwiches

Windy City Reuben

Vienna corned beef, muenster cheese, coleslaw, kaiser

Grilled Skirt Steak Sandwich

Bell pepper, onion, corn aioli

Salads

Blackened Pine Manor Chicken Salad

Tomato chutney, lettuce, cucumber, tomato, yellow bell peppers

Fall Harvest Salad

Roasted pork tenderloin, butternut squash, pumpkin seeds, pecans, mixed greens

Soup

Beer Cheese Soup

Revolution Ale, potato, bacon, chives, sour cream

Gingered Butternut Squash and Apple Soup

Cinnamon, apple chips

Snack / Appetizer Trays (Cold)

Chicago Fire Roll

Fried seaweed, spicy tuna wrap, spicy sauce

Crudite Shooters

Carrot, celery, bell peppers, zucchini, squash, ranch

Snack / Appetizer Trays (Hot)

Shrimp Stuffed Mini Peppers

Shrimp, rice, celery, onion, bread crumbs

The Chicago Sausage Platter

Bobak's sausages and salami, gherkins, whole-grain mustard, crostini

Entrees

Midwestern Grilled Ribeye

Wisconsin cheddar delmonico potatoes, horseradish cream

Apple Pecan Stuffed Pine Manor Chicken

Pecans, provolone, shallots

Revolution Ale Battered Whitefish

Revolution Ale, garlic, oregano, cayenne, thyme

Kielbasa and Pierogi

Bobak's Kielbasa, sauerkraut, pierogi

Dessert

Eli's Cheesecake

Chocolate sauce, caramel sauce, berry coulis

Caramel Apple Bread Pudding

Z-Best Bakery Breads, cinnamon, whipped topping



Available through October 2015

General Manager Davie Guynn and Executive Chef Isaias Ramirez invite you to try some of their favorite local creations.

Breakfast

Southwest Quiche

Chorizo, sweet peppers, manchego

Three Layer Omelet

Gruyere, roasted peppers, organic spinach, hollandaise sauce

Sandwiches

Chipotle Club

Applewood bacon, avocado, chipotle mayo, cilantro-lime baked ham, grilled chicken, whole wheat ciabatta

Balcones BBQ Brisket

Smoked beef, Balcones Whiskey spiked BBQ sauce, pickles, red onion, jalapeno, buttered bun

Salads

Mustard Greens and Grilled Peaches

Baby greens, sweet Freestone peaches, strawberries, pecans, brown sugar, Chianti vinaigrette

Poor Man's Eggplant Parm

Chilled eggplant, melted Manchego, mache, cucumber, radish, champagne vinaigrette

Soup

Steak and Potato Soup

Cheese, chives, buttered crostini

Kabocha Soup

Golden squash, red chili creme, sea salt cashews

Snack / Appetizer Trays (Cold)

Crab and Shrimp Ceviche*

Jumbo lump shrimp, lime, gallo, cilantro, mango, peppered crostini

Brazos Valley Brie En Croute

Baked pastry, candied bacon, honey

Snack / Appetizer Tray (Hot)

Squash Blossom Quesadillas

Zucchini blossoms, Oaxaca cheese, red onions, jalapeno, mushroom

Queso and Crostini

Three cheese fondue, sweet piquillo peppers, salted crostini

Entrees

Hanger Steak and Rusty Nail

Grass-fed beef, roasted sweet potato, charred corn, Drambuie and Deep Ellum Double Stout demi

Ancho Chili-Crusted Chicken Breast

Panko, roasted chayote, applewood bacon, garlic whipped potatoes, serrano veloute

Cactus Pear-Glazed Snapper

Jazz apple pico salsa, wild rice, broccolini

Bacon Wrapped Pork Tenderloin

Cheesy annatto grits, maple pecan glaze

Dessert

Chocolate Creme Brulee

Candied pecans, fresh berries

Spiked Cheesecake

Spicy dulce amaretto sauce

Red Wine Tart

Pastry cream, red wine poached pear, cranberry, creme anglaise

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Available through October 2015

General Manager Simon Rubick and his culinary team invite you to try some of their favorite local creations.

Breakfast

The 14er Breakfast

Scrambled eggs, ancho glazed bacon, honey, sundried tomato aioli, buffalo mozzarella, fresh croissant

Colorado Protein Breakfast

Smoothie of Noosa honey yogurt, fresh berries, and a banana, served with a chewy Kashi bar

Sandwiches

Colorado Lamb Wrap

Spinach tortilla, grilled lamb, cucumbers, grape tomatoes, cebollitas (grilled scallions) chipotle tzatziki

Seared Bison Sirloin

Asiago cheese, chive aioli, toasted baguette

Salads

Front Range Salad

Local mozzarella, spinach, arugula, cranberries, cherry agrodolce vinaigrette

Super Food Salad

Baby kale, candied pecans, sunflower seeds, sundried fruits, red chili and lime dressing

Soup

Roasted Tomato Gazpacho

Basil crema, crispy tortilla strips

Blue Corn Tortilla Soup

Cebollitas, cilantro

Snack / Appetizer Trays (Cold)

Colorado Caprese

Hothouse tomatoes, oregano, Haystack black pepper chevre, prosciutto-wrapped grissini

Smoked Salmon Tartar*

Bacon, corn relish, lemongrass vinaigrette, sesame rice crackers

Snack / Appetizer Trays (Hot)

Mile High Jalapeno Poppers

Roasted corn and Boursin-stuffed, prosciutto-wrapped

Chorizo Skewers

Sweet peppers, chimichurri sauce

Entrees

Grass-Fed Front Range Filet

Pueblo style beans and chicos, red chili demi

Red Bird Farms Stuffed Chicken Breast

Calabacitas (zucchini, squash, tomatoes) and goat cheese-cheddar stuffing, mild tomato pan sauce

Grilled Jumbo Shrimp

Toasted orzo, broccolini, toasted almonds, vanilla champagne yogurt sauce

Colorado Lamb T-Bone

Chorizo potato hash, roasted tomato, lime-mint chimichurri

Dessert

House-Made Triple-Berry Tart

Cinnamon streusel

Chocolate Almond Macaroons

Blackberry coulis

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Selections of Las Vegas



Available through October 2015

General Manager Steve Klise and Executive Chef Lee Stephens invite you to try some of their favorite local creations.

Breakfast

Cinnamon Latka

Potato pancakes, housemade apple sauce

Allspice Oatmeal

Spiced buttermilk oatmeal, dried fruit, pecans

Sandwiches

Northern Italian Trattoria Burger

Ground pepperoni, fontina cheese, prosciutto crisp, Italian herb butter, focaccia

Italian Pressed Panini

Grilled ham, turkey, capicollo, provolone, pesto, grilled focaccia bread

Salads

Spicy Buffalo Tender Salad

Pickled cucumbers, mandarin, bleu cheese dressing

Deconstructed Beet Salad

Golden and red beets, fried goat cheese, parsnip puree, pecans, sherry dressing

Soup

Moroccan Vegetable Soup

Roasted pumpkin, parsnips, turnips, and butternut squash, cumin, coriander, harissa

White Bean and Kale Soup

Sweet Italian chicken sausage

Snack / Appetizer Trays (Cold)

Vuelve a La Vida Shrimp Cocktail

Arugula, mixed greens, spicy chili dressing

Double Down

Lobster medallion poker chip, caviar, creme fraiche, scallions, real gold dust, pumpkinnickel crostini

Snack / Appetizer Trays (Hot)

Angels on Horseback

Nueske bacon wrapped chili guero, jack cheese and shrimp stuffed, pico and radish

Pork Satay

Allspice habanero jerk, pork tenderloin, ginger-elderberry mango chutney

Entrees

Braciolo (Stuffed Beef Roulade)

Broccoli, pine nuts, parmesan cheese, bacon, pearl onion, tomato

Truffled Chicken

Cream corn, roasted brussels sprouts

Macadamia Sea Bass

Ginger, mango chutney, roasted taro, fried shallot

Szechuan Tofu

Brown rice, baby bok choy, eggplant, scallions, garlic, peppercorns

Dessert

Horchata Creme Brulee

Mexican cinnamon, prickly pear sauce

Bitter Chocolate Mousse

Gold flake ganache



Available through October 2015

General Manager Mary Pinkstone and Executive Chef Lloyd Burrell invite you to try some of their favorite local creations.

Breakfast

Smoked Haddock Benedict

Scrambled egg topped muffin, smoked haddock, hollandaise

Roasted Banana Pancakes

Maple syrup

Grilled Black Pudding

Smoked bacon, roasted tomatoes, HP sauce

Sandwiches

Farmhouse Cheese Sandwich

Farmhouse cheddar, onion cream cheese, double cheese bread

Maple Glazed Bacon on Rosemary Potato Bread

Loin of bacon, heirloom tomatoes, blue cheese mayonnaise

Baguette with Grilled Courgettes

Tomatarde, roast peppers, red onions

Salads

Winter Salad

Honey, roasted onions, roots and garlic infused ciabatta croutons

Chicory and Pomegranate Salad

Pink grapefruit, pecans, orange vinaigrette

Starters

Smoked Duck with Roasted Apples

Winter leafs, apple vinaigrette

Crab and Toast

Potted crab, brown shrimp mace butter, lobster mayonnaise, melba toast

Pumpkin Hash

Cheddar crumbles, parsley and herb salad

Snacks

Spiced Nuts and Crisps

Spiced nuts, vegetable crisps, olives, oxford blue, pickled celery

Grilled English Brie

Orange, cranberry chutney

Cumberland Sausages

Honey and sesame glazed Cumberland sausages, mustard mayonnaise

Mini Steak Pies

Peppered steak pies

Entrees

English Lamb

Roast rump of English lamb, hot pot vegetables, red currant glaze

Beef Ribeye

Grilled rib of beef, sweet pepper and garlic butter, sauteed potatoes, smoked bacon and shallots

Roast Cod

Braised peas, lentils and spiced sausage

Sweet Potato and Chestnut Pie

Cranberry and thyme compote

Pasta with Pork Sage Meatballs

Sticky pork and sage meatballs, organic pasta, squash gravy

Dessert

Bread Pudding

Homemade classic bread and butter pudding, vanilla custard sauce

Brownie with Ice Cream

Salted caramel vanilla ice cream



Available through October 2015

General Managers Thierry Gonzalez-Lopez and Cory Lemon and Executive Chef Nancy Salazar invite you to try some of their favorite local creations.

Breakfast

Croissant Custard French Toast

Bacon compote, apple butter, berries

LA Frittata

Feta, peppers, tomato coulis, black olive tapenade

Sandwiches

Lobster Club

Lobster, bacon, avocado, tomato, roquette pesto, rustic ciabatta

Cemita del Pastor

Spit-roasted pork, avocado aioli, provolone, papalo herb and salsa roja, cabbage slaw

Chicken Katsu Sandwich

Sesame cabbage slaw, sriracha mayo, mint, basil, cilantro

Salads

SoCal Chop

Black beans, aged cheddar, tomato, olives, scallions, avocado, sour cream, cilantro

Grilled Nopales Salad

Wild mushrooms, pico de gallo, romaine, charred jalapeno, queso fresco, Haas avocado, chipotle-cilantro ranch

Pacific Coast Salad

Arugula caper popcorn, cranberries, shallots, parsley, citrus wildflower honey vinaigrette

Soup

Chicken Posole

Tortilla strips, cilantro

Tomato and Chickpea Bisque

Kale crisps

Snack / Appetizer Trays (Cold)

Purple Haze Stuffed Dates

Prosciutto wrapped, Cypress Grove Purple Haze lavender goat cheese

California Roll Sliders

Crab, cucumber, avocado, brioche

Snack / Appetizer Trays (Hot)

Bulgogi Sliders

Marinated grilled beef, kimchi slaw, scallion aioli

Open-faced Pork Tamale

Shredded pork, red mole, cotija cheese, masa cake

Entrees

Rodeo Drive Filet

Center-cut mignon, Lyonnaise potatoes, chasseur sauce, truffle oil

Zhatar Chicken

Grilled eggplant, couscous, harissa, coriander

Grilled Halibut

Fennel, new potatoes, tomato confit, tarragon oil

Wild Mushroom Ragout

Pesto risotto, roasted vegetables, balsamic gastrique

Seared Shrimp and Grits

Braised kale, lardons, tomato jus

Frenched Lamb Rack

Mustard-crusting, gorgonzola polenta, pomegranate jus

Dessert

Salted Caramel Tart Tatine

Honeycrisp apples, caramel, sea salt, vanilla sauce

Grand Marnier Berry Tart

Seasonal berries



Available through October 2015

General Manager Erick Arce and Executive Chef Salvatore Lano invite you to try some of their favorite local creations.

Breakfast

Chocolate Chip Pumpkin Pancakes

Cinnamon-vanilla whipped cream, New York maple syrup

Mediterranean Frittata

Baby spinach, sundried tomato, feta, grilled romaine heart

Sandwiches

The Bada Bing Sandwich

Chorizo, Serrano ham, dried cured porkloin, manchego cheese, radicchio, tomatoes, cracked black pepper, whole-grain mustard, rustic baguette

The Jimmy: Steak Sandwich

NY strip, arugula, local blue cheese, tomatoes, red onion, basil, balsamic reduction

Salads

Grilled Radicchio and Roasted Cauliflower Salad

Pistachios, grape tomatoes, carrots, red and green grapes, Lively Run Dairy goat cheese, basil, rosemary balsamic reduction

Arugula and Shaved Brussels Sprout Salad

Dried cranberries, blueberries, toasted almonds, manchego cheese, dijon vinaigrette

Soup

Pumpkin Soup

Cinnamon sour cream, toasted almonds

Cream of Roasted Cauliflower

Blue cheese, scallion, bacon, grilled crostini

Snack / Appetizer Trays (Cold)

Hudson Valley Pate Sampler

Trio market-fresh pate, fig jam, whole-grain mustard, crostini

Chili Lime Shrimp Tortilla Cup

Arugula, mesclun, tequila lime vinaigrette, cilantro cream

Snack / Appetizer Trays (Hot)

Sesame Lamb Meatballs

Mint yogurt dip, cucumber salad

Sauteed Coconut Shrimp

Bell pepper trio, grilled green onions, coconut-chili cilantro sauce, lime, grilled baguette

Entrees

Pepper-Crusted Bacon Wrapped Filet

Simply Grazin' Filet, horseradish mashed potatoes, wilted spinach, local blue cheese cream sauce

Hoisin Glazed Scallops

Stir-fry ginger green beans, sesame jasmine rice

Grilled Maple Chipotle Pork Loin

NY Maple chipotle BBQ sauce, smoked gouda polenta, grilled veggies

Herb-Roasted Frenched Chicken Breast

Griggstown Chicken, orange tarragon sauce, sundried tomato risotto, grilled seasonal vegetables

Grilled Moroccan Spiced Lamb Chops

Ratatouille, mashed sweet potatoes, Moroccan chermoula sauce

Dessert

Whiskey Maple Banana Pudding Cake

Hudson Whiskey Baby Bourbon, pecans, cinnamon sweet cream

Pear and Dried Cherry Clafouti

Dried Jersey cherries, vanilla, nutmeg sweet cream

Selections of Northern California: Bay Area



Available through October 2015

General Managers Chris Southivongnorath and Saira Perez invite you to try some of their favorite local creations.

Breakfast

Bay Shrimp Omelet

Sherry cream sauce, breakfast potatoes

Pork Belly Benedict

Crispy pork belly, fresh corn tortilla, sunny side egg, ranchero sauce, queso fresco, cilantro, pickled red onions

Sandwiches

Fisherman's Wharf Crab Sandwich

Lump crab salad, alfalfa sprouts, sourdough bread, arugula salad

Open-faced Sourdough Sandwich

Prosciutto, avocado, Redwood Hill Farms chevre, heirloom tomato, olive oil

Salads

Goat Cheese Truffle Salad

Cypress Grove goat cheese truffles, grilled artichoke hearts, shaved parmesan cheese, arugula, lemon vinaigrette

Petaluma Chicken Salad

Shredded Petaluma Farms chicken, romaine, tomatoes, black beans, grilled corn, pickled onions, cilantro, avocado, salsa, sour cream, tortilla strips

Soup

Char Siu Ramen Bowl

Ramen noodles, baby bok choy, hard boiled egg, red cabbage, green onion

Tarascan Soup

Guajillo pepper, tomatoes, onions, Peruvian beans, garlic, leeks, corn tortillas

Snack / Appetizer Trays (Cold)

Bay Salumi Platter

Assortment of local copa, salame and soppressata, whole-grain mustard, dried fruit, fig jam, sourdough crostini

California Cheese Board

Truffle honey, grapes, dried fruit, fig jam, sourdough crostini

Snack / Appetizer Trays (Hot)

Banh Mi Sliders

BBQ pork, sriracha mayo, pickled Asian vegetables, shredded lettuce

Tandoori Chicken Skewers

Redwood Hill Farms raita yogurt dip

Entrees

Roasted Pork Tenderloin

Chimichurri, cilantro rice, roasted vegetables

Stuffed Cornish Hen

Serrano ham and cornbread stuffing, seasonal vegetables

Pistachio Crusted Seabass

Rainbow cauliflower gratin, roasted root vegetables, cabernet reduction

Chana Masala with Basmati Rice

Mild chickpea curry, roti, quick pickled vegetables

Dessert

Ghirardelli Chocolate Lava Cake

Crème anglaise, salted caramel sauce

Bay Berry Tart

Almond brittle



Available through October 2015

Executive Chef Herve Bourdon and his culinary team invite you to try some of their favorite local creations.

Breakfast

Vitamin Breakfast (100% Organic)

Fresh fruit juice, cottage cheese, seasonal fruit plate, multigrain bread, honey, green tea

Petit Déjeuner Vitamines (100% organique)

Jus de fruit frais, fromage blanc, assiette de fruits de saison, pain multi-céréales, miel, the vert

Sandwiches

Auvergne Style

Country-style dry ham, butter, bleu cheese, half baguette

Auvergnat

Jambon de pays, beurre, fromage bleu d'Auvergne dans une baguette

Paris

Butter, green lettuce, tomato, Emmental cheese, half baguette

Paris

Beurre, salade verte, tomates, Emmental dans une baguette

Salads

North Sea Salad

Smoked haddock, steam potatoes, beetroot, quail eggs, parsley, corn, lettuce, lemon-olive oil dressing

Auvergnat

Filet de haddock; pomme de terre en robe des champs, betterave, œuf de caille, salade de mâche, huile d'olive et citron

Picardy Style Salad

Chicory, bleu cheese, walnuts, croutons, walnut dressing

Salade Picarde

Endives, fromage bleu, noix, croûtons, vinaigrette à l'huile de noix.

Soup

Traditional Cream Fish Soup

Fish soup from Brittany, garlic croutons, rouille sauce

Soupe de Poissons Bretonne

Soupe de poissons servie avec des croûtons à l'ail et sauce rouille

Snack / Appetizer Trays (Cold)

Degustation of Three Duck Liver

Stuffed duck breast with duck liver, duck liver sliced on ginger bread, pan-fried duck liver on baguette, dried fruit chutney, young leaves of lettuce

Degustation de Trois Foie Gras

Magret de canard farci au foie gras, terrine sur pain d'épices, foie gras poêlé sur une tranche de baguette toastée, confiture de fruits secs et ses quelques feuilles de laitue

French Charcuterie

Bayonne Ham, Andouille de Vire, rosette de Lyon, pig snout, slice of duck liver, baby pickles, onions and gherkins

Assiette de charcuterie Française

Jambon de Bayonne, Andouille de Vire, Rosette de Lyon, museau, tranche de foie gras, petits oignons et cornichons

Snack / Appetizer Trays (Hot)

Six Snails French Style

Six snails served inside shell, garlic butter, baguette

6 Escargots de Bourgogne

6 escargots au beurre d'ail servis en coquille avec de la baguette

Available through October 2015

Executive Chef Herve Bourdon and his culinary team invite you to try some of their favorite local creations.

Entrees

Roasted Monkfish Tail

Pan-fried monkfish tail, creamy saffron-mussel sauce, market baby vegetables

Queue de Lotte Rôtie

Queue de lotte rôtie, sauce mouclade et petits légumes

Dover Sole Meunière Style

Winter vegetables, lemon butter sauce

Sole Meunière

Sole cuisinée façon meunière avec une garniture de légumes d'hivers

Brittany Lobster Armoricaïne Style

Flambé with cognac, light lobster broth, jasmine rice

Homard Breton à l'Armoricaïne

Flambé au cognac, braisé dans sa bisque, servi avec un riz jasmin pilaf

Grilled Tuna Steak, Basque Style

Red tuna steak, bell peppers piperade, roasted potatoes

Steak de Thon Rouge Grille Façon Basquaise

Thon grille servi avec une piperade de poivrons et pomme de terre rôtie

Lamb Fillet in Herbal Crust

Lamb fillet in parsley crust, housemade potatoes, rosemary and thyme sauce

Filet d'Agneau en Croûte d'Herbes

Filet d'agneau en croûte de persil, pomme de terre sautée, jus au thym et romarin

Roasted Duck Breast with Olives

Roasted duck breast mulard, wild mushrooms, olive sauce

Magret de Canard Roti aux Olives

Magret de canard Mulard rôti, champignons sauvages sautés, sauce aux olives

Dessert

Vanilla Creme Brulee

Traditional vanilla creme brulee, crusted with brown sugar

Crème Brulée à la Vanille

Crème brulée à la vanille bourbon et sucre de canne

South of France Pastries

Tropezienne, Basque cake, cannelé

Sélection de pâtisseries du Sud de la France

Tropézienne, gâteau basque, cannelé de bordeaux



Available through October 2015

General Manager Carlos Alfaro and his culinary team invite you to try some of their favorite local creations.

Breakfast

Smoked Salmon Scramble

Eggs, breakfast potatoes, creme fraiche

Bacon and Egg Sandwich

Arugula, tomato aioli, ciabatta, hash browns

Sandwiches

Tuna Melt

Nine grain bread, applewood bacon, Tillamook cheddar

Veggie Reuben

Yellow squash, portabella mushroom, onions, peppers, Swiss, sauerkraut, thousand island dressing, marble rye

Salads

Blackened Salmon Chop Salad

Green beans, peaches, Walla Walla onions, pecans, champagne vinaigrette

Tuscan Grilled Bread Salad

Olives, mozzarella, spiced capicola, balsamic vinaigrette

Soup

Walla Walla Sweet Onion Soup

Parmesan crisp

Black Bean and Apple Bacon Soup

Lardons, chopped herbs

Snack / Appetizer Trays (Cold)

Olive Tapenade

Herbed crostini

Goat Cheese Stuffed Dates

Balsamic glaze

Snack / Appetizer Trays (Hot)

Alaska King Salmon Crab Rangoon

Sweet chili sauce

Slider Trio

- Brie, apple, fig chutney
- Ham, grilled pineapple, yuzu relish
- Oregon Bay shrimp salad, thousand island dressing

Entrees

Jet City Filet

Bacon wrapped filet, whipped garlic mashed potatoes, seasonal vegetables, peppered demi

Draper Valley Chicken

Draper Valley pan-fried chicken breast, green beans almandine, rice pilaf

Dungeness Crab Cakes

Jasmine rice cakes, with sweet chili lime sauce, jicama slaw

Oven-Roasted Lamb Rack

Mushroom couscous, Marsala demi

Dessert

Chuckanut Bay Cheesecake

Berry coulis

Washington Apple Crisp

Caramel sauce

Selections of South Florida



Available through October 2015

General Managers Omar Martinez and Marco Martinez invite you to try some of their favorite local creations.

Breakfast

Loxahatchee Breakfast

Smoked salmon, toasted bagel, sweet guava paste, cream cheese, fried capers, sliced egg, Bermuda onion

Mixto Sandwich

Bacon, ham, egg, Winter Park Dairy Baby Swiss, breakfast potatoes

Sandwiches

PBI Cubano

Grilled marinated pork loin, shaved ham, Winter Park Dairy Baby Swiss, pickles, mustard, Cuban bread, black bean mango salsa, yucca fries

Grilled Mahi Mahi

Jicama slaw, cilantro aioli, brioche, yucca fries

Salads

Strawberry Chevre Salad

Spinach, strawberries, julienne red peppers, leeks, tomato, goat cheese, candied pecans, arugula, strawberry vinaigrette

Shrimp and Red Quinoa Salad

Grilled colossal shrimp, steamed quinoa, grilled garden vegetables, avocado, citrus vinaigrette

Soup

Caldo Gallego

Great Northern beans, smoked ham, chorizo sausage, turnip greens, potatoes

Ajiaco Stew

Aji chiles, sweet potato, yucca, plantains, corn, beef and lemon juice

Snack / Appetizer Trays (Cold)

Mojito Ceviche*

Red snapper, shrimp, mango, lime, cilantro

Dungeness Crab Cakes

Mozzarita Mozzarella, farmhouse heirloom tomatoes, toasted coriander vinaigrette, balsamic glaze

Snack / Appetizer Trays (Hot)

Pastelitos

Cuban empanadas: shredded beef, egg, soffritto, avocado mojo

Crab Sliders

Pineapple compote, arugula

Entrees

Steak and Pico

Grilled filet, green beans, pico de gallo, cilantro-lime creme fraiche, Spanish rice and beans

South Beach Mahi Mahi

Blackened Mahi, mango salsa, cilantro pesto, yucca fries

Slow-Roasted Guava-Glazed Chicken

Jasmine rice, black beans, mojo cassava, red onion marmalade

Montego Bay Jerked Porkloin

Grilled sweet potato wedges, Caribbean succotash, rice

Dessert

Banana Bread Pudding

Dark rum butter, sea salt, dulce de leche

Key Lime Pie

Pecan brittle, whipped cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Available through October 2015

General Manager Randy Kukwa and Executive Chef Keith Wallace invite you to try some of their favorite local creations.

Breakfast

St. Pete Benedict

Jumbo lump crab, farm poached egg, wheat English muffin, key lime hollandaise

Cuban Press Sandwich

Mojo pork, sweet ham, fried egg, Swiss, avocado, buttered Cuban bread

Sandwiches

Ybor Steak Sandwich

Grilled sirloin, Cigar City: Maduro barbecue sauce, onion jam, gorgonzola, horseradish cream, grilled ciabatta

TPA Cuban

Roasted pork, shaved sweet ham, salami, baby Swiss, pickles, Cuban sauce, pressed Cuban bread, housemade kettle chips

Salads

Plant City Berry Salad

Strawberries, blueberries, mango, asiago cheese, candied pecans, field greens, raspberry vinaigrette

Gulf Coast Salad

Grilled blackened shrimp, mango, jicama, avocado, cilantro, ancho-mango dressing, mesclun greens

Soup

Yellow Lentil Soup

Yogurt and fresh herbs

Hearty Florida Cabbage Soup

Chorizo, Florida cabbage, white beans, potato, carrot, turnip

Snack / Appetizer Trays (Cold)

Sun Coast Deviled Egg

Farm fresh white truffle deviled egg topped with caviar and scallions

Shrimp Salad Barquette

Dill shrimp salad in a cucumber boat

Snack / Appetizer Trays (Hot)

Crab Poppers

Bacon-wrapped crab and cream cheese stuffed peppers

Conch and Blue Crab Corn Fritters

Cilantro aioli

Entrees

Seven Spice Rubbed Filet

Sweet potato puree, roasted seasonal vegetables

Blue Crab Stuffed Snapper

Red snapper, seafood bechamel, cilantro rice

Jerk Chicken

Sweet plantains, pigeon peas and rice, grilled pineapple, seasonal vegetables

Keel & Curley Blackberry Braised Quail

Free-range quail, Keel & Curley Blackberry Wine reduction, wild rice

Dessert

Key Lime Cheesecake

Berry coulis, whipped cream

Rum Raisin Bread Pudding

Blackstrap Rum butter



Available through October 2015

General Manager Brandon Snow and Executive Chef Seth Connolly invite you to try some of their favorite local creations.

Breakfast

Country Breakfast

Johnny cakes, whole-hog sausage patties, Virginia apple butter

Vegetable Quiche

Spring Hill Farms turkey sausage, herb-roasted potatoes

Sandwiches

Steak Sandwich

Bay Haven Farms skirt steak, grilled onions and peppers, herb dijon mustard

Maryland Crab Cake Sandwich

Lemon-caper aioli, brioche

Salads

Honey Roasted Duck Salad

Commonwealth Farms duck breast, oven-roasted onions, charred tomatoes, herbed goat cheese truffles, spring mix, Herbs de Provence vinaigrette

Roasted Chicken and Root Vegetable Salad

Day Spring Farm chicken, blue cheese, raspberry vinaigrette, baby kale, arugula

Soup

Mulligatawny Soup

Lentils, curry, spiced creme fraiche

Carolina She Crab Chowder

Housemade biscuits

Snack / Appetizer Trays (Cold)

Capitol Charcuterie Tray

- Wild T Farms Bison kielbasa
- George Mill Farm Catoctin cheese
- Meadow Creek Dairy Appalachian cheese
- Everona Dairy sheep's milk Piedmont cheese
- Hubs Assorted Virginia Peanuts
- Herbed crostini

Seared Ahi Crisps

Marinated Ahi tuna, wasabi kewpie, ginger sesame wonton crisps

Snack / Appetizer Trays (Hot)

Fried Crab Bites

Roasted red pepper remoulade

Bay Haven Farm Pork Sausage Rolls

Whole-grain mustard

Entrees

Seared Beef Roulade

Bay Haven Farm tenderloin, herbed fingerling potatoes, caramelized onions, bacon and blue cheese stuffing, grilled vegetables

Rockfish and Risotto

Sauteed Chesapeake rockfish, herb butter, grilled vegetables, lemon-parsley risotto

Blue Crab Stuffed Chicken

Day Spring Farm chicken, lemon herb jus, parsley new potatoes, sauteed spinach

Cider Glazed Pork Chop

Lu's Orchard apple demi, garlic mashed potatoes, sauteed seasonal vegetables

Dessert

Strawberry Rhubarb Crisp

Vanilla bean ice cream

Colonial Williamsburg Lemon Chess Pie

Whipped cream

Great food is only half the story

Your Air Culinaire Worldwide in-flight catering experience doesn't begin or end with great food.

What if you had an in-flight catering partner who could:

- Help you set pre-trip expectations with your passengers on the type of cuisine that will be available at their destination?
- Deliver a customized food and packaging in-flight catering strategy based on your aircraft type, your passengers' culinary requirements, your flight duration and itinerary?
- Provide you with resources to help you navigate the ever-changing regulatory environment such as customs clearance and agriculture requirements around the world, as well as how to correctly verify travel documents?
- Help you adapt when the unforeseen arises such as flight delays or last-minute requests?

Your global catering solution

Whether you're operating to any of the 125+ airports served by our owned-and-operated kitchens, or to one of the thousands served by our associate catering partners around the world, you can rely on Air Culinaire Worldwide to help you keep your commitments wherever you go, regardless of what might happen along the way. And after your trip you can count on receiving a timely and detailed statement to help you easily and quickly document the trip summary.

For more information on how Air Culinaire Worldwide can make your total in-flight catering experience simple and enjoyable and to access resources such as additional menus, articles with tips and suggestions, visit www.airculinaireworldwide.com. Or call us any time at +1 (813) 449-6000. We look forward to supporting you on your next flight.

	Ordering <ul style="list-style-type: none">• Online ordering• Multiple menus• Culinary advisors	
Delivery <ul style="list-style-type: none">• Uniformed professionals• Lift trucks• Refrigerated vehicles		Dining <ul style="list-style-type: none">• Regional cuisine• Plating recommendations• Packaging
	Invoicing <ul style="list-style-type: none">• Itemized• Timely• Customizable	

The heart of the crew deserves more

Flight attendants are vital members of the crew—without you, no trip can be a success; with you, bumps get smoother and emergencies are handled safely and professionally. We appreciate that, so Air Culinaire Worldwide is committed to creating an innovative Flight Attendant Services program to help enhance your trip experience.

Spearheading this program is John Detloff, Vice President, Flight Attendant Services. With over a decade of experience as a flight attendant and Executive Chef, John understands the challenges of service and is 100% focused on working with you to design and deploy tailored solutions to help you reduce your risk when it comes to catering. As part of this effort, John and his team have developed custom menus just for you that reflect the high-quality, delicious cuisine that Air Culinaire Worldwide is known for. You will see a sample below.

You are the first and last impression for your guests. They expect a lot from you. Air Culinaire Worldwide is here to help you look amazing—and feel great while doing so. Enjoy!

Flight Attendant Menu

5 pm Departure • 7 hrs. 30 min.

Pre-board Displays

French Cheese Display

With grapes, dried fruit, and crackers

Hudson Valley Pate Sampler

Trio of market fresh pate, crostini, fig jam and mustard

Assorted Hot Hors d'oeuvres

Dinner - 6:30 pm

Hot towels

Amuse

Mint and Cucumber Gazpacho

Starter

Smoke Salmon and Caviar Tartar

Salad

Warm Napa

With duck confit, bleu cheese, and champagne vinaigrette

Entree (choice of)

Filet and Foie Gras

With smashed reds and fig demi

Chicken Roulade

With sun-dried tomatoes, chevre, mash reds, and mustard cream

Dessert

Creme Brulee

Hour Before Landing Display Trays

Mini French Bakery

Apple turnover, chocolate croissants, croissants, raisin roll, muffins

Artisan Sliced Fruits

With fruit coulis and Greek yogurt with honey

Mini Yogurt and Granola Parfaits

Breakfast

Hot towels

Assorted Cold Press Juices

Carrot apple, pineapple lime, beet orange, fennel apple romaine

American Breakfast

Three eggs scrambled, grilled bacon, hash browns

Local Landing - 7:30 am



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5830 West Cypress St., Suites B & C, Tampa, FL 33607 • USA
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